

# Cooking with Margaret

## Carrot Cake



### Ingredients

- 225g self-raising flour
- 2 level teaspoons baking powder
- 150g light Muscovado sugar
- 50g chopped walnuts
- 100g grated carrots
- 2 ripe bananas mashed
- 2 large eggs
- 150ml sunflower oil

### Topping

- 175g full fat soft cheese, (Philadelphia)
- 50g softened butter
- 100g sifted icing sugar
- a few drops of vanilla extract
- walnut halves to decorate

*Margaret Flegg.*

### Method

1. Pre-heat the oven to 180°C, 160°C (fan), Gas 4. Grease a 20cm deep round cake tin and line the base with baking parchment.
2. Measure all the ingredients for the cake into a large bowl, and beat well until thoroughly blended and smooth. Turn into the prepared tin and level the surface.
3. Bake in the pre-heated oven for about 50-60 minutes until the cake is well risen and shrinking away from the sides of the tin. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
4. For the topping, measure all the ingredients, except the walnuts, into a bowl or into a food processor, and blitz until smooth. Spread over the top of the cake, swirling the top with a spatula for a decorative effect. Decorate the top with the walnut halves. Chill a little before serving, and store in the fridge as the topping is soft.